I. Introduction

The incumbent is engaged in a cooperative education training program which consists of periods of formal education interspersed with periods of study-related work. The primary purpose of this program is to provide veterinary trainees with exposure to a variety of Veterinary Medical Officer functions and responsibilities in District Inspection Operations (DIO). In addition, this on-the-job training program is designed to provide the incumbent with an overall understanding of the Agency's functions, policies, regulations, and procedures, including the Pathogen Reduction/HACCP rule. The incumbent will receive intense instruction in the following.

II. Duties

- 1. Serves in a red meat and/or poultry slaughter facility:
 - (a) assisting in ante mortem inspection involving the examination of livestock and poultry for the purpose of detecting diseases or abnormalities which would render the meat unfit for human food purposes.
 - (b) performing post mortem inspection involving the inspection of carcasses, parts of carcasses, and viscera of meat-producing animals for the purpose of detecting abnormal or diseased conditions which would render the meat unfit for human food purposes. This could include working with line food inspectors in performing visual, tactile and incisory inspections of heads, viscera, carcasses, and edible offal.
 - (c) assisting a program veterinarian in making dispositions on abnormal animals, carcasses, or birds retained for veterinary examination. These dispositions will include infectious diseases, neoplasms, trauma, contamination, poisonings, residues, metabolic disorders, etc.
 - (d) observing conditions in the plant to assure that sanitary conditions meet prescribed requirements, and that the plant is following its Sanitation Standard Operating Procedures (SSOP's).
 - (e) participating in the review of HACCP plans and the implementation of inspection procedures designed to verify that official establishments meet regulatory requirements for food safety and other consumer protection.
 - (f) observing and participating in discussions with plant management regarding plant operation, problem conditions, correcting deficiencies, etc., and
 - (g) conducting in-plant residue tests or preparing samples for submission to an Agency laboratory for residue, histopathology, or microbial testing.

- (h) participating and assisting in special projects and studies relating to veterinary medical procedures associated with meat and poultry inspection. Assisting in conducting data analyses. Identifying trends and preparing summary material and reports for specific work assignments.
- 2. Participates in formal training to familiarize the incumbent with all aspects of Field Operations (FO) and veterinary occupation as applicable to the inspection of meat and poultry (e.g., training courses at the Human Resources Development Staff (HRDS) Training Center, College Station, TX, and various correspondence courses).
- 3. Familiarize himself/herself with other Agency programs such as Office of Public Health and Science (OPHS), field laboratories, and egg products inspection.

III. Evaluation Factors

A. Knowledge Required by the Position

750 points

Incumbent must possess a knowledge of veterinary science acquired in a school curriculum. A full professional knowledge of veterinary medicine is not required. The incumbent must be knowledgeable of laws, policies, and procedures relating to ante mortem and post mortem inspection procedures, general plant operating procedures, operations and organization of the FO Program, etc. S/he demonstrates skill in applying these knowledges in carrying out elementary assignments and procedures.

B. Supervisory Controls

275 points

The incumbent works under the general supervision of a professional who provides guidance on any unusual situations. Incumbent independently carries out assignments in accordance with established procedures and policies. Work is reviewed for conformance to policy and requirements.

C. <u>Guidelines</u> 125 points

Written instructions, rules, regulations, program inspection policies, precedents, and practices are readily available. The incumbent selects the appropriate guidelines and references, referring any deviations to the supervisor.

D. Complexity

150 points

The incumbent makes routine professional recommendations, to the veterinarian, which may entail minor adaptations to established procedures. Significant modifications are referred to the veterinarian.

E. Scope and Effect

75 points

The trainee provides some decisions of limited scope, to the veterinarian, insuring meat and poultry products are not adulterated or misbranded, but are wholesome and truthfully labeled. Work performed and recommendations or decisions made impact on the supervisor's ability to assure proper plant operations.

F. Personal Contacts

10 points

Contacts include instructors, veterinarians, food inspectors, plant personnel and subjectmatter experts.

G. Purpose of Contacts

20 points

Purpose of contacts is to receive intense instruction in the veterinary occupation as it relates to meat, poultry, and egg product inspection. The incumbent may also discuss medical findings and conclusions.

H. Physical Demands

20 points

Livestock or poultry inspection work demands physical exertion such as prolonged periods of standing, walking, stooping, bending, and climbing; lifting ability, physical coordination, and finger dexterity in both hands to quickly perform digital examinations of carcasses or parts and excise tissues; the ability to detect abnormalities in carcasses or parts through normal or corrected vision in at least one eye for distance, depth perception and color; the ability to assure safety in a highly-mechanized, noisy environment through adequate or correctable hearing; and the ability to detect product abnormalities/odors through smell.

I. Work Environment

50 points

Work involves exposure to high risk and potentially dangerous situations such as highly contagious, infectious or communicable diseases; highly mechanized plant environments with moving objects and machinery with moving parts; working with livestock or poultry in confined areas; severe extremes of temperature and humidity; and slippery floors. The duties often require working with hands in water and working with sharp knives in close proximity with other people using knives and saws. The work requires special protective clothing such as helmets, ear plugs, medical and freezer coats.

Total Points 1475